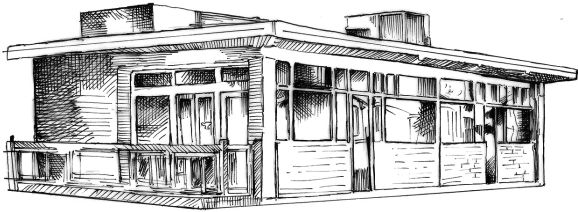


anvil

bar & refuge



BAR MENU

A comprehensive list of goods

BAR STAFF

Terry Williams
Tommy Ho
Isaias Praxedes

Jessey Qi
Alex Negranza
Bobby Heugel



PROPERTY OF: ANVIL BAR & REFUGE

GRANDE CHEESE & MEAT PLATE

30

*served with warm fennel honey
(or each sold individually for 8)*

THE CHEESES

- COUPOLE** *Vermont, Goat*
- FISCALINI CHEDDAR** *California, Aged Cow*
- OSSAU** *Italy, Raw Sheep*
- SMOKEY BLUE** *Oregon, Raw Cow*

THE MEATS

- SPECK** *Adige, Italy*
- SALAMETTO** *Berkeley, California*
- SALAMI ENTA** *Portland, Oregon*

DELICIOUS EATS

- OLIVES** *mixed as a medley, topped with orange zest*..... 7
- NUTS** *tossed with spices* 6
- PICKLED QUAIL EGGS** *as a trio* 3
- SCOTCH EGGS** *as a pair, with kimchi salsa* 7
- GORDO STREET PRETZEL** *& beer cheese*..... 7
- BRATWURST** *in a skillet with sauerkraut, mustard, and sweet rolls* 10
- PEPPERONCINIS**
roasted & stuffed with ham, cheese, and rice, topped with tomato sauce..... 12
- CHICKEN POT PIE** *from Blackbird Foods* 8
- LENGUA PASTRAMI** *in a rye sandwich with slaw and gochujang aioli*..... 14

FEATURED SPIRITS

2

HALF POURS / FULL POURS

AMARO

Cynar 70..... 6 / 10

ARMAGNAC

Domaine d'Aurensan 20 Year 13 / 22

BLENDED SCOTCH

Compass Box This Is Not a Luxury Whisky 19 / 32

BOURBON

Abraham Bowman High Rye 9 / 15

CALVADOS

Eric Bordelet 18 Year 16 / 26

COGNAC

Gourry de Chadville Single Cask Strength..... 9 / 15

EAU-DE-VIE

Laurent Cazottes Poire Williams..... 14 / 24

GIN

Tanqueray Bloomsbury 6 / 10

MEZCAL

Vago Espadin en Barro 11 / 18

RUM

Hamilton St. Lucia 7 Year Cask Strength 8 / 14

SINGLE MALT SCOTCH

Tamdhu Batch Strength 11 / 18

TEQUILA

Siembra Valles High Proof 7 / 12

ASK YOUR BARTENDER FOR A COMPLETE SPIRITS LIST



THE BREAK-EVEN BOTTLE

THE BREAK-EVEN BOTTLE is a series of featured bottles, which we provide access to at-cost in order to bring exquisite spirits from the top shelf to the bartop. These spirits are usually exceptionally rare, and while we may stock them in the future, we feature them only once in this manner to share our appreciation for fine spirits with you. Ask your bartender for the current offering.

CHATEAU DE LEBERON 1964 ARMAGNAC - \$24.73/oz

GHOSTED RESERVE 26 YEAR SCOTCH - \$13.49/oz

GRAND MARNIER CUVÉE 1880 - \$11.18/oz

CLEMENT XO RHUM AGRICOLE - \$4.73/oz

Listed in order of appearance. Ask which bottle is the bar's current offering.



SITKA COOLER 10
Plantation 3 Star White Rum, Lime, St. Elizabeth Allspice Dram, Cranberry-Vanilla Soda
 Alex Negranza



PORTMANTEAU 12
Meyer Lemon-Infused Citadelle Dry Gin, Bonal Gentiane-Quina, Blume Marillen Apricot Eau-de-Vie, Rothman & Winter Crème de Violette, Pineapple Gomme, Bittercube Bolivar Bitters
 Terry Williams



CROSSING CANES 8
Plantation Original Dark Rum, Novo Fogo Cachaca, Dolin Blanc Vermouth, Wolfberger Wolfamer, Fig, Bittermens Xocolatl Mole Bitters
 Westin Galleymore



MEIYU BLOOM 9
Beefeater London Dry Gin, Choya Kokuto Umeshu (Plum Liqueur), Key Lime, Cinnamon
 Tommy Ho



THUMPER'S RESPITE 12
Old Grand-Dad Bonded Bourbon, Cocchi Vermouth di Torino, Tio Pepe Fino Sherry, Dolin Genepy, Scrappy's Celery Bitters
 Sarah Cuneo



C'EST LA VIE 9
Marie Duffau Napoleon Bas-Armagnac, Lemon, Bigalett China China, Blandy's 5 Year Sercial Madeira, Saison Syrup, Peychaud's Bitters
 Jessey Qi



NEGRANZA NOG 9
Pierre Ferrand 1840 Cognac, Diplomatico Reserva Rum, Becherovka, Lustau Palo Cortado Peninsula Sherry, Whole Egg, Cream, Milk, Turbinado
 Alex Negranza



PLINY'S TONIC..... 10
Citadelle Dry Gin, Lime, Cucumber, Mint, Habanero Tincture
 Bobby Heugel - Spring, 2009



THE BIG EAST9
Lemongrass-Infused Brugal Especial Rum, Tamarind, Coconut, Key Lime
 Jessey Qi - Fall, 2015



THE BRAVE 12
Del Maguey Chichicapa Mezcal, Cabeza Blanco Tequila, Averna Amaro, Combier Royal, Angostura Bitters
 Bobby Heugel - Spring, 2009



FIRST GROWTH..... 9
Citadelle Dry Gin, Pineapple, St. Germain, Sage
 Bobby Heugel - Spring, 2009



PASSING DEADLINE..... 12
Old Grand-Dad Bonded Bourbon, Cocchi Vermouth di Torino, Lustau East India Solera Sherry, Salers Gentian, Bittermens Xocolatl Mole & Angostura Bitters
 Terry Williams - Spring, 2014



NITRO CUBA LIBRE (ON TAP) 9
Plantation Original Dark Rum, Cruzan Black Strap Rum, Mexican Coca-Cola, Lactose Sugar, Angostura Bitters
 Matt Tanner - Winter, 2012



IRISH COFFEE..... 12
Redbreast 12 Year Irish Whiskey, Greenway Santa Isabel Guatemalan Coffee, Brown Sugar, Benedictined Cream
 Alex Negranza - Winter, 2014

THE 100 LIST debuted at Anvil a month or so after we opened the bar in March of 2009. Originally, this list of classic cocktails began as a laminated training guide for the bar staff - a minimal list of required cocktail recipes every bartender should know by heart. Our new staff was routinely seen studying this list of recipes when we opened, and frequently, guests would ask to see it. Eventually, we succumbed to their requests and added the list of classic cocktails to our printed menu. While the list has changed slightly over time as we occasionally rediscover lost classics, it has also become an iconic part of our bar and a wonderful way to explore the world of classic cocktails.

The 100 List is divided into the following sections to assist in the navigation of this extensive drinks collection. Our bar staff is also intimately familiar with each of these drinks and would gladly help match you with the right cocktail.

SOUR & SHORT	<i>p.5</i>
HERBAL & SPIRITUOUS	<i>p.7</i>
BOOZY & ALLURING	<i>p.8</i>
LIGHT & LONG	<i>p.9</i>
BITTER & BOLD	<i>p.10</i>
TROPICAL & TIKI	<i>p.11</i>
ODDS & ENDS	<i>p.12</i>

THE 100 LIST - SOUR AND SHORT

BEE'S KNEES	8
<i>Tom Gin, Lemon, Honey</i>	
CHARLIE CHAPLIN	10
<i>Sloe Gin, Apricot Liqueur, Lime</i>	
AVIATION	10
<i>Tom Gin, Lemon, Maraschino, Creme de Violette</i>	
CAIPIRINHA	9
<i>Cachaca, Lime, Turbinado</i>	
BOURBON SOUR	10
<i>Bonded Bourbon, Lemon, Egg White, Angostura Bitters</i>	

FRENCH 75	10
<i>Dry Gin, Lemon, Sparkling Wine</i>	
DAIQUIRI	9
<i>Panamanian White Rum & Jamaican Overproof Rums, Lime, Sugar</i>	
LEAVE IT TO ME	10
<i>Dry Gin, Lemon, Maraschino, Raspberry</i>	
GREENBACK	9
<i>Dry Gin, Lime, Creme de Menthe, Absinthe</i>	
CIRO'S SPECIAL	8
<i>Blended Dark Rum, Lime, Creme de Cassis, Curaçao</i>	
CRESCENT CITY	9
<i>Sweet Vermouth, Jamaican Rum, Lime, Angostura Bitters</i>	
TOMMY'S MARGARITA	9
<i>Blanco Tequila, Lime, Agave</i>	
AIRMAIL	12
<i>Blended White Rum, Rhum Agricole, Lime, Honey, Sparkling Wine</i>	
SIDECAR	12
<i>Cognac, Lemon, Curaçao</i>	
SOUTHSIDE	9
<i>Dry Gin, Lemon, Mint</i>	
HOLLAND RAZOR BLADE	10
<i>Genever, Lemon, Cayenne</i>	
QUEEN BEE	12
<i>Calvados, Lemon, Curaçao, Honey</i>	
IDEAL COCKTAIL	9
<i>Dry & Sweet Vermouth, Dry Gin, Grapefruit, Maraschino</i>	
JACK ROSE	10
<i>Straight Apple Brandy, Lemon, Grenadine</i>	
LAST WORD	12
<i>Dry Gin, Green Chartreuse, Maraschino, Lime</i>	
LION'S TAIL	10
<i>Bonded Bourbon, Lime, Allspice Dram, Angostura Bitters</i>	

MARTINI - A CHOICE OF ONE OF THE FOLLOWING:.... 12*AMERICAN WET: Dry Gin, Dry Vermouth, Orange Bitters**JAPANESE DRY: Dry Gin, Orange Bitters, Rinsed Vermouth**VODKA: Unfiltered Vodka, Blanc Vermouth, Acacia & Chamomile Bitters***OLD ETONIAN**9*Dry Gin, Americano, Creme de Noyaux, Orange Bitters***HANKY PANKY**..... 10*Tom Gin, Sweet Vermouth, Fernet***CHRYSANTHEMUM**7*Dry Vermouth, Americano, Benedictine, Absinthe***SELF STARTER**..... 12*Dry Gin, Kina, Apricot Liqueur, Absinthe, Peychaud's Bitters***SAZERAC**..... 10*Bonded Rye, Turbinado, Absinthe, Peychaud's Bitters***WAXMAN SPECIAL**..... 12*Tom Gin, Straight Apple Brandy, Sweet Vermouth, Yellow Chartreuse***VIEUX CARRE**..... 12*Bonded Rye, Cognac, Sweet Vermouth, Benedictine, Peychaud's & Angostura Bitters***ALASKA** 10*Dry Gin, Yellow Chartreuse, Orange Bitters***TUXEDO**9*Dry Gin, Dry Vermouth, Maraschino, Absinthe***SHAKEN STINGER**..... 10*Spanish Brandy, Creme de Menthe***SHAMROCK**..... 12*Irish Whiskey, Sweet Vermouth, Creme de Menthe***HARRINGTON** 10*Vodka, Curaçao, Green Chartreuse***MARTINEZ** 12*Genever, Sweet Vermouth, Maraschino, Orange Bitters*

B & B	10 (oz)
<i>Single Cask–Strength Cognac & Benedictine (Room Temperature)</i>	
MANHATTAN	12 or 16
<i>Bonded Rye \$12 or Overproof 6 Yr. Rye \$16, Sweet Vermouth, Angostura Bitters</i>	
CORN N’ OIL	8
<i>Dark Virgin Islands Rum, Falernum, Angostura Bitters</i>	
PRESCRIPTION JULEP	12
<i>Bonded Rye, Calvados, Turbinado, Mint</i>	
GODFATHER	10
<i>Overproof Bourbon, Amaretto, Angostura Bitters</i>	
IMPROVED HOLLAND GIN COCKTAIL	12
<i>Genever, Maraschino, Turbinado, Peychaud’s & Angostura Bitters</i>	
CREOLE CONTENTMENT	12
<i>Cognac, Madeira, Maraschino, Orange Bitters</i>	
BOOTHBY	12
<i>Bonded Bourbon, Sweet Vermouth, Sparkling Wine, Angostura & Orange Bitters</i>	
EL PRESIDENTE	9
<i>Panamanian White Rum, Blanc Vermouth, Curaçao, Grenadine</i>	
LIBERAL	9
<i>Bonded Bourbon, Amer, Maple</i>	
PARKEROO	10
<i>Reposado Tequila, East India Solera Sherry, Angostura Bitters</i>	
COCK N’ BULL SPECIAL	10
<i>Bonded Bourbon, Cognac, Benedictine, Curaçao, Angostura Bitters</i>	
OLD-FASHIONED	10
<i>Bonded Bourbon, Turbinado, Angostura Bitters</i>	
CORONATION	9
<i>Straight Apple Brandy, Dry & Sweet Vermouth, Apricot Liqueur</i>	
ALICE	9
<i>Blended Scotch, Sweet Vermouth, Kummel</i>	
TI PUNCH (SETUP)	XX
<i>Choose Your Rhum Agricole, Cane Syrup, Lime</i>	

PIMM'S CUP.....9*Pimm's No.1, Lemon, Dry Gin, Cucumber, Soda***MEXICAN FIRING SQUAD**..... 10*Blanco Tequila, Lime, Grenadine, Angostura Bitters***BLACK & TAN**..... 12*Bonded Rye, Lime, Ginger Beer, Blackberries, Mint***HURRICANE**..... 8*Blended Dark & Overproof Rums, Lemon, Passionfruit***QUEENS PARK SWIZZLE** 12*Blended White Rum, Lime, Mint, Angostura Bitters***RYE BUCK**.....8*Bonded Rye, Ginger Beer, Angostura Bitters***TOM COLLINS**..... 10*Tom Gin, Lemon, Soda***WALTZING MATILDA** 12*Dry Gin, Lemon, Passion Fruit, Americano, Ginger Beer***CHAMPAGNE COCKTAIL** 10*Sparkling Wine, Turbinado, Angostura Bitters***HEMINGWAY DAIQUIRI**..... 10*Panamanian White Rum, Lime, Maraschino***NEW YORK SOUR** 12*Bonded Bourbon, Lemon, Red Wine***DAISY DE SANTIAGO**..... 12*Puertorican Rum, Lime, Yellow Chartreuse, Soda***EMERALD STAR**.....9*Dry Gin, Blended White Rum, Lemon, Apricot Liqueur, Curaçao, Greenness***JAPANESE HIGHBALL**XX*Choose Your Japanese Whisky, Soda Water*

A SHOT OF FERNET BRANCA	5
<i>Fernet</i>	
NEGRONI	10
<i>Dry Gin, Sweet Vermouth, Italian Bitter</i>	
SPRITZ	8
<i>Your Choice of Aperol, Campari, or Cynar, Sparkling Wine, Soda</i>	
BOULEVARDIER	10
<i>Bonded Bourbon, Sweet Vermouth, Italian Bitter</i>	
TORONTO	12
<i>Bonded Rye, Fernet, Angostura Bitters</i>	
JUNGLE BIRD	8
<i>Dark Virgin Islands Rum, Italian Bitter, Pineapple, Lime</i>	
BOBBY BURNS	12
<i>Blended Scotch, Bitter Vermouth, Benedictine</i>	
OLD PAL	10
<i>Bonded Rye, Dry Vermouth, Italian Bitter</i>	
FERNET DAIQUIRI	9
<i>Fernet, Lime, Turbinado</i>	
PAUL'S OWN	10
<i>Dry Gin, Dry Vermouth, Fernet, Curaçao</i>	
AMERICANO	8
<i>Sweet Vermouth, Italian Bitter, Soda</i>	
ROSITA	10
<i>Reposado Tequila, Sweet & Dry Vermouth, Italian Bitter, Angostura Bitters</i>	

ZOMBIE..... 12

Blended White, Dark & Overproof Rums, Lemon, Lime, Pineapple, Passion Fruit, Angostura Bitters

SHAKEN PINA COLADA..... 12

Blended White Rum, Pineapple, Coconut, Lime

MAI TAI..... 12

Jamaican Rum, Aged Rhum Agricole, Lime, Curaçao, Orgeat

JET PILOT..... 12

Dark Virgin Islands, Blended Dark, & Blended Overproof Rums, Falernum, Lime, Grapefruit, Cinnamon, Absinthe, Angostura Bitters

MYRTLE BANK PUNCH.....9

Demerara & Blended Overproof Rums, Lime, Maraschino, Grenadine

ENCHANTED CATNIP.....9

Panamanian White Rum, Lime, Tamarind

COCOANUT GROVE COOLER..... 12

Blended Scotch, Lemon, Pineapple, Orange, Orgeat, Passion Fruit, Grenadine

TORTUGA..... 10

Panamanian White & Blended Overproof Rums, Curacao, Sweet Vermouth, Lemon, Lime, Grenadine

SUFFERING BASTARD.....9

Dry Gin, Bonded Bourbon, Lemon, Ginger Beer, Angostura Bitters

BAMBOO..... 10
East India Solera & Amontillado Sherries, Dry Vermouth, Orange & Angostura Bitters

GRASSHOPPER 12
Creme de Menthe, Creme de Cacao, Cream

TODDY DE JEREZ..... 10
Spanish Brandy, Benedictine, Honey, Cinnamon, Angostura Bitters, Hot Water

MILK PUNCH..... 10
Bonded Bourbon, Cognac, Whole Milk, Turbinado, Vanilla

PRAIRIE OYSTER 8
Egg Yolk, House Spice Blend, Salt, Mezcal

SARATOGA BRACE UP..... 12
Cognac, Absinthe, Lemon, Whole Egg

WALDORF FRAPPE..... 9
Bonded Bourbon, Sweet Vermouth, Absinthe, Abbott's Bitters

SEASONAL COBBLER 12
Verdelho Madeira, Pedro Ximenez Sherry, Fresh Fruit, Sage, Cinnamon, Angostura Bitters

CHAMPAGNE FLIP..... 10
Sparkling Wine, Turbinado, Egg Yolk

COCOYAGE..... 8
Genever, Pineapple, Coconut, Whole Egg

CHOCOLATE SOLDIER 10
Dry Vermouth, Cognac, Creme de Cacao

ARSENIC & OLD LACE..... 12
Dry Gin, Absinthe, Dry Vermouth, Creme de Violette

RAMOS GIN FIZZ 20
*Dry Gin, Lemon, Lime, Cream, Egg White, Soda, Orange Flower Water
 (takes 8 minutes to make - may be unavailable during peak hours)*

POUSSE-CAFE..... 10
Layered from Bottom to Top: Grenadine, Cacao, Creme de Menthe, Maraschino, Creme de Violette, Curaçao, Cognac

SIMI CABERNET SAUVIGNON (ON TAP) 12*Alexander Valley, California***FRANCISCAN ESTATE CHARDONNAY (ON TAP)** 12*Napa Valley, California***LUSTAU ALMACENISTA AMONTILLADO SHERRY** 12(3oz)*Puerto, Jerez. José Luis González Obregón***GOMEZ NEVADA DORADO SECO "SHERRY"** 9(3oz)*Sierra Moreno, Spain***HIDALGO GOBERNADOR OLOROSO SHERRY** 9(3oz)*Jerez, Spain***CARPANO ANTICA FORMULA VERMOUTH** 10(3oz)*Vermouth di Giuseppe B. Carpano***THE RARE WINE CO. HISTORIC SERIES MADEIRA** 12(3oz)*Savannah Verdelho Special Reserve***CHAMPAGNE SERVICE**

CHAMPAGNE SERVICE, in an expanded format, is a relatively new experiment for our bar, so we decided we would try out a few winners. The Cremant is an exceptional sparkling we are happy to pour by the glass or as a Kir Royale. Our champagne selections are all from Billecart-Salmon because, frankly, they make ridiculously tasty champagne. We thought about offering selections from different producers, but then we thought about being able to serve three selections from Billecart-Salmon instead.

BARTH RENE CREMANT d'ALSACE BRUT 9 (glass) / 27 (bottle)*Pinot Blanc, Pinot Noir, NV***Make it a Kir Royale - Sparkling Wine & Cassis - for \$1 more****BILLECART-SALMON BRUT RESERVE** 75*Pinot Noir, Chardonnay, Pinot Meunier, NV***BILLECART-SALMON BRUT ROSE** 105*Chardonnay, Pinot Meunier, Pinot Noir, NV***BILLECART-SALMON NICOLAS FRANCOIS** 155*Chardonnay, Pinot Noir, 1999*

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THANK YOU

for visiting

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